



SWEET POTATO PIE

2 ½ LBS.	BRIGHT HARVEST SWEET POTATO CASSEROLE
2 CAN (14 OZ.)	EAGLE BRAND SWEETENED CONDENSED MILK
1	EGG
1 CUP	SUGAR
1 TSP.	PURE VANILLA
1 TSP.	CINNAMON
¼ TSP.	NUTMEG
1 – 10”	DEEP DISH PIE CRUST

METHOD:

COMBINE ALL INGREDIENTS IN LARGE MIXING BOWL AND BLEND WITH HAND MIXER UNTIL SMOOTH. FORK BOTTOM OF PIE CRUST, AND BAKE AT 350 DEGREES FOR 5 MINUTES. POUR BLENDED MIXTURE INTO PAR BAKE PIE SHELL AND BAKE FOR 1 HOUR AT 350 DEGREES OR UNTIL KNIFE, INSERTED IN CENTER COMES OUT CLEAN.

RECIPE FOR USING LEFT-OVER CASSEROLE